



VALENTINE'S DAY 2026

MENU ADDITIONS

APPETIZERS

Oysters & Caviar*

grandeur osetra, mignonette foam

9. per each | 50. per ½ dozen

ENTRÉES

20 oz. Bone-In Filet Mignon* 175.

*sweet potato pave, balsamic pearl onions, crispy brussels sprouts,
balsamic reduction*

Karen Elizabeth Scallops* 54.

*crispy prosciutto, sautéed lacinato kale, blistered cherry peppers,
leek & scallion velouté, calabrian chili crema*

DESSERT

Red Velvet Roulade 15.

whipped ricotta, raspberry coulis, caramelized cocoa nib

COCKTAIL

Red Velvet Espresso Martini 15.

*vanilla vodka, raspberry & dark chocolate liqueur,
red velvet crumble rim*

* Raw meat and shellfish, or products not cooked to recommended internal temperatures will increase your risk of illness. Consumers who are sensitive to food-related reactions or illness should eat only thoroughly cooked meats, poultry, and seafood. If you have any food allergies, please bring them to your server's attention.